Resources for Fish to Fork: Grilling in the Great Lakes

Learn about what the network is doing to support aquaculture via relevant, science-based initiatives including upcoming and past events along with on-going research

Great Lakes Aquaculture Collaborative
greatlakesseagrant.com/aquaculture

Find sources of local seafood in the Great Lakes region, learn about producers and the species they catch and raise, find recipes, and watch cooking demonstrations

Eat Midwest Fish
eatmidwestfish.org
Try a Grilled Rainbow Trout with Apricot Salsa recipe youtu.be/ml5_Z5v6qRE

Eat Wisconsin Fish
eatwisconsinfish.org
Keep an eye on their facebook page @EatWisconsinFish this summer for Live! Get Saucy with Sea Grant events.

Michigan’s Taste the Local Difference
localdifference.org
Great Lakes Fresh Fish Finder coming summer 2021!

Information about seafood processing regulations, third-party certifications, guidance, and trainings

Federal regulation guidance and training: Seafood HACCP Alliance
afdo.org/resources_category/seafood

Seafood HACCP Certification: “When do you need Seafood HACCP certification?”
canr.msu.edu/news/when-do-you-need-seafood-haccp-certification-msg20-jescovitch20

Michigan Sea Grant Seafood Processing Infographic
michiganseagrant.org/wp-content/uploads/2021/05/2020-Michigan-Seafood-Processors.png

Best Aquaculture Practices Certification
bapcertification.org
Facts about seafood safety and nutrition

FDA Selecting and Serving Fresh and Frozen Seafood Safely

Seafood Health Facts
seafoodhealthfacts.org

USDA Dietary Guidelines for Americans 2021-2025 recommends 8oz. of seafood a week for adults
dietaryguidelines.gov/sites/default/files/2021-03/Dietary_Guidelines_for_Americans-2020-2025.pdf (recommendations for all stages of life are included)

READ the LABELS: if they say keep frozen, then keep frozen and thaw under refrigeration or in a cold-water bath. If vacuum packed, be sure to cut the package open while thawing!

Choosing and eating safe, sustainable seafood

Fish Consumption Advisories by State
eatmidwestfish.org/nutrition-safety/advisories (for wild caught fish)

Michigan Sea Grant’s Eating Great Lakes Fish
michiganseagrant.org/topics/fisheries-and-aquaculture/eating-great-lakes-fish

Michigan’s Eat Safe Fish Guides
michigan.gov/eatsafefish

Monterey Bay Aquarium Seafood Watch
seafoodwatch.org

NOAA Fish Watch
fishwatch.gov

Get Grilling!

Fishes on Sticks
eatwisconsinfish.org/recipes/fishes-on-sticks

When It Comes to Grilling Shrimp
girlscangrill.com/recipe/best-grilled-shrimp-planet

CDC Grilling and Food Safety Tips
cdc.gov/foodsafety/communication/bbq-iq.html

This webinar was presented by the Great Lakes Aquaculture Collaborative with panelists from Michigan Sea Grant and Wisconsin Sea Grant, and hosted by Ohio Sea Grant.